



Two courses for £20

Monday - Friday
3 - 6pm

Choose a main from our *salads*, *big plates* or the *char-grill* section (excludes steaks, pork chop, salmon and turkey). Add either a starter from our *small plates* or *on toast* section or a *pudding* to finish.

Ask a member of our team for further details.

SNACKS

Beer-battered frickles with ranch sauce	5
Cumberland chipolatas roasted in smoked garlic honey, with homemade brown sauce	6.5
Whitebait tartare sauce	6
Gordal olives	4

SIDES

Truffle & Parmesan chips	5
Skinny fries	4.5
Buttery mashed potato	5
Barbecued carrots shawarma spiced butter and crispy onions	5.5
Long-stem broccoli cracked mustard dressing, hazelnuts	7

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. A discretionary 10% service charge will be added to your bill.

SMALL PLATES

Chicken liver pâté farmhouse chutney, sourdough toast	8.5	Crispy buttermilk chicken thigh burnt spring onion mayonnaise	8
Roasted beetroot salad ricotta, spiced pumpkin seeds, sticky walnuts	6.5	Smoked haddock fishcake cucumber and fennel salad, parsley sauce	7
Crispy pig croquette apple and hazelnut salad, homemade brown sauce	7.5	Spiced carrot soup coriander and lime sour cream, sourdough toast	6

ON TOAST

Stout rarebit with Appleby's Smoked Cheshire cheese	5.5	Fish fingers minted peas and cress	7.5
Roast red pepper hummus gordal olives, shaved carrot and lemon salad	6	Posh beans smoky tomato and butterbean stew, poached egg and chives	7.5
Mackerel pâté with pickled radishes	8	Creamy garlic field mushrooms poached egg	7

SALADS

Hot-smoked salmon baby gem and cucumber salad, herby sour cream, poached egg	8.5 / 14.5	Crispy fried camembert bitter leaf salad, hazelnuts and red wine vinaigrette	14.5
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BIG PLATES

Herby lamb faggots mashed potato, salsa verde and crispy onions	18	Salmon fillet braised leeks, pink peppercorn and artichoke sauce, straw fries	22
Beer-battered haddock & chips minted peas and tartare sauce	16.5	Chicken, mushroom and tarragon pie roasted leek and mashed potato	19.5

FROM THE CHAR-GRILL

7 oz Flat-iron steak truffle and Parmesan chips, peppercorn sauce, watercress	25.5	19 oz Dry-aged sirloin of beef to share barbecued carrots with shawarma spiced butter and crispy onions, braised red cabbage, truffle and Parmesan chips	65
Fire roasted pork chop sticky shallot, crispy potato and black pudding fritter, caramelised apple purée	23	Tandoori style whole sea bream curry butter sauce, bombay potatoes	19.5
Peri-Peri 1/2 chicken baby gem lettuce, sour cream and skinny fries	19	Barbeque roasted cauliflower coconut and red lentil dahl, broad bean and tomato chutney, crispy fennel popadom	15
The White Horse half-pounder two 4oz dry-aged beef patties, mature cheddar, house sauce, skinny fries	19.5		

SUNDAY SERVICE

Available Sunday 12 - 7pm

Roast beef roast potatoes, carrot and swede mash, buttered brassicas Yorkshire pudding, red wine gravy	22
Stuffed & rolled pork belly roast potatoes, buttered brassicas, caramelised apple purée, red wine gravy	19.5
Cheddar & onion shortcrust pie roast potatoes, carrot and swede mash, buttered greens, vegetarian gravy	16
19 oz Dry-aged sirloin of beef to share roast potatoes, carrot and swede mash, buttered greens, Yorkshire pudding, red wine gravy	65

SIDES

Roast potatoes	4
Carrot & swede mash	4.5

PUDDINGS

Vanilla creme brûlée	7.5
Honeycomb ice cream dark chocolate sauce and a wedge of honeycomb	6.5
Sticky toffee pudding vanilla ice cream, butterscotch sauce	8.5
Chocolate 'Oblivion' mint choc-chip ice cream, dark chocolate sauce	9.5
Baked vanilla yoghurt spiced apple compote, cinnamon palmier	7.5
Four cheeses from the British Isles house made digestive biscuits, fig and orange chutney. Please ask a member of our team for our current selection	12
Rhubarb and ginger granita	5
Coconut & vanilla rice pudding rum-poached pineapple, toasted coconut and lime crumble	7